Batter-Fried Shrimp

Serves: 6

Ingredients:

1 1/2 pounds shrimp, peeled & deveined
1/2 cup oil
1 egg, beaten
1 cup all-purpose flour
1/2 cup milk
3/4 teaspoon seasoned salt
1/4 teaspoon salt
Oil for deep frying

Preparation:

1) Preheat oil to 350 degrees. Combine 1/2 cup oil and egg; beat well. Add remaining ingredients except oil for frying and stir until well blended.
2) Dip shrimp into batter to coat. Drop shrimp into hot oil and fry for 30-60 seconds or until golden brown. Remove with slotted spoon; drain on paper towel.

Used with permission by Florida Dept. of Agriculture and Consumer Services Bureau of Seafood and Aquaculture; Bob Crawford, Commissioner

Chef's Tip

Add a 1/2 teaspoon of baking powder to batter to make a much lighter crust, or use beer instead of milk for a barley flavor.